



FIRST MOVE

TEQUEÑOS \$11

Guava jam, Venezuelan cheese
Allergens: Dairy, Gluten

AVOCADO DIP \$10

Avocado purée, feta nata,
cured egg yolk, baby vegetables
Allergens: Alliums, Dairy, Cilantro

SEAFOOD JALEA \$19

Fried calamari rings & tentacles,
shrimp, snapper, 7R tartar sauce
Allergens: Shellfish, Alliums, Dairy, Cilantro

VENEZUELAN CRAB DIP \$17

Venezuelan jumbo lump crab,
Chihuahua cheese, house baguette
Allergens: Shellfish, Alliums, Dairy, Gluten

OYSTERS \$21

Oyster of the day, Latin mignonette,
picante sauce
Allergens: Alliums, Peppers, Cilantro



POWER PLATE

BREAKFAST CRIOLLO PLATTER \$24

Black beans, shredded beef, two eggs, Venezuelan cheese, arepa
Allergens: Alliums, Peppers, Cilantro, Dairy

CACHAPA \$16

Venezuelan corn pancake, cheese, feta nata, butter, cilantro mojo, salsa criolla
Add-ons: Shredded Beef \$6, Chicharron \$5, Ham \$4, Avocado \$4
Allergens: Alliums, Peppers, Cilantro, Dairy

SHAKSHUKA & QUESO FUNDIDO \$20

Mexican chorizo, maitake-tomato ragu, two eggs, Chihuahua cheese,
salsa criolla, arepa
Allergens: Alliums, Peppers, Cilantro, Dairy

CHIQUILAQUILES \$19

Salsa verde, pulled chicken, queso fresco, onions, feta nata, fried egg
Allergens: Alliums, Peppers, Cilantro, Dairy

TACOS DE BIRRIA \$21

House-made corn tortilla, Chihuahua cheese, birria consommé
Allergens: Alliums, Peppers, Cilantro, Dairy

SHORT RIB AREPA \$21

Venezuelan-style braised short rib, salsa criolla, avocado, tomato, Venezuelan cheese
Allergens: Alliums, Peppers, Cilantro, Dairy



SANDWICHES & MORE

CUBAN SANDWICH \$24

Cuban bread, mustard, pickles, ham, pernil
Allergens: Alliums, Dairy, Gluten, Pork

EGGS BENEDICT \$22

English muffin, roasted pepper hollandaise sauce, soft boiled eggs, cured salmon
Allergens: Alliums, Dairy, Gluten

SEVEN REASONS CHEESEBURGER \$21

Organic ground beef, white cheddar, pickles, mustard, pineapple & prunes mayo,
potato roll

Add-on: Bacon \$3

Allergens: Alliums, Dairy, Gluten, Soy

IMPOSSIBLE CHEESEBURGER \$21

Red onion, vegan cheese, pickles, lettuce,
vegan mayo, potato roll
Allergens: Alliums, Soy, Gluten

CARACAS SALAD \$18

Watercress, Caesar dressing, Parmesan cheese
Allergens: Dairy, Alliums, Seafood, Gluten, Cilantro

MILANESA SANDWICH \$21

Ciabatta, pork milanesa, avocado, chipotle tartar sauce, Chihuahua cheese, alfalfa, roasted pepper
Allergens: Dairy, Alliums, Gluten, Cilantro

SWEET TOOTH

BUTTERMILK PANCAKES \$13

Infused maple syrup, whipped butter
Allergens: Dairy, Eggs, Gluten

FRENCH TOAST \$15

Brioche, caramelized pineapple
coconut foam, confit pineapple
Allergens: Dairy, Cinnamon, Eggs, Gluten

QUESILLO \$9

Venezuelan flan, caramel, tonka bean
Allergens: Dairy, Eggs

GREEK YOGURT & GRANOLA \$13

Seasonal fruits, house granola, honey
Allergens: Dairy, Nuts

ICE CREAM & SORBETS \$5

COFFEE/TEA

Espresso \$4

Americano \$5

Latté \$6

Cappuccino \$6

Tea Selection \$6



A 5% service fee is included in your check. This charge is not a gratuity
For parties of six or more, an automatic 15% gratuity will be add for our staff.

— BEER —

- Polar \$6
- Monopolio IPA \$7
- Samuel Smith Chocolate Stout \$8
- Heavy Seas "Loose Cannon" \$7
- Quilmes \$6
- Tepache Sazón \$10

— WINE BY GLASS —

- House Rosé \$10
- House White \$10
- House Red \$10

— COCKTAILS —

MANGO BAJITO \$15

Rye, Amaretto, Sherry, Mango, Lemon, Sumac, Cardamon, Egg Whites

SMOKY PARADISE \$14

Mezcal , Pineapple, Lime, Bay leaves, Allspice, Cardamon

COCONUT MOJITO \$10

Rum blend | Mint | Lime | Pineapple Foam

TANGERONI SOUR \$15

Gin, Campari, Rose Vermouth, Tangerine, Lemon, Egg Whites

SPRING SERENADE \$21

El Tesoro Blanco, Strawberry, Lime, Thyme

JARDIN TROPICAL \$15

Gin, Sake, Gyokuro Tea, Elderflower, Golden Raisins, Yuzu

ESPRESSO MARTINI \$13

Vodka, Biscotti, Coffee Liqueur, Espresso

CARAJILLO \$14

Licor 43, Ristretto, Foam

BLOODY MARY \$14

— MIMOSA —

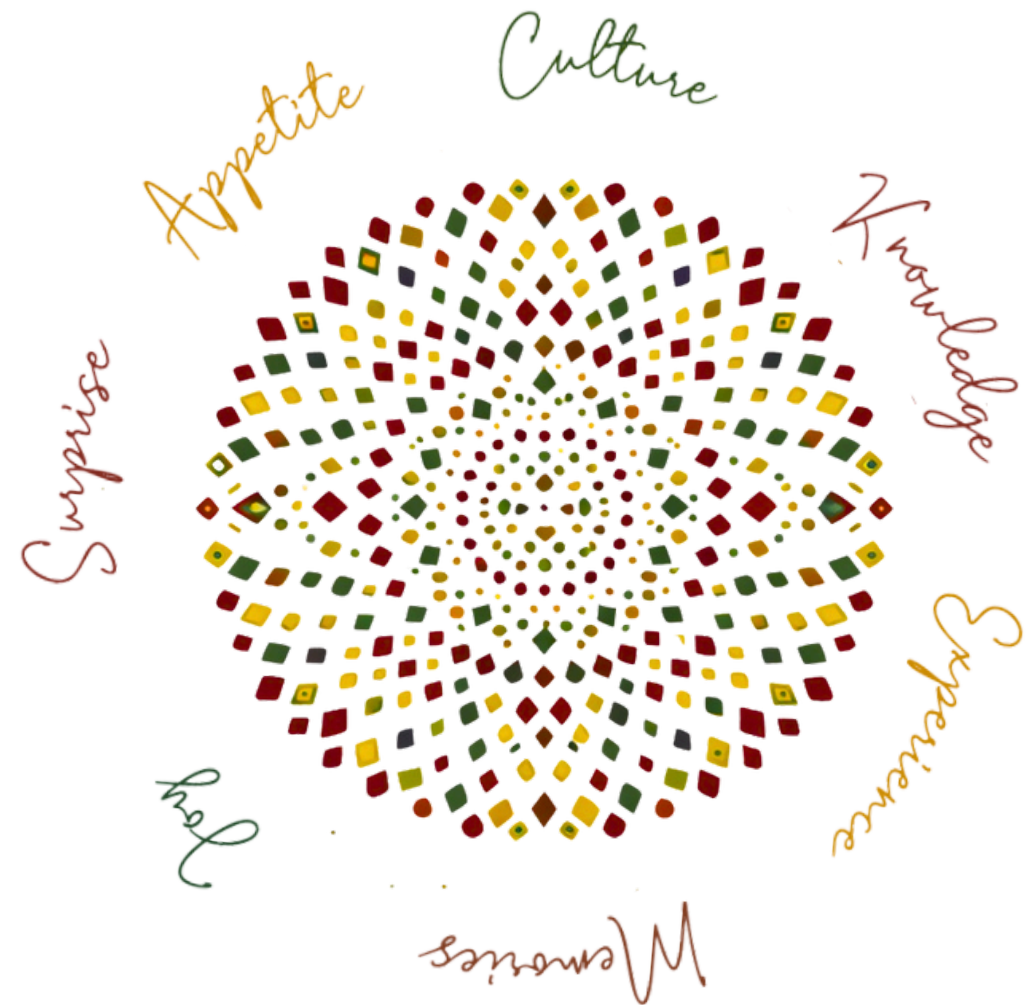
Choose up to two juices and a bottle of bubbles!

Bottomless House Brut \$27

Bottomless Alta Vista, Blanc de Blancs \$45

Brut Rosé \$70

Veuve Clicquot \$145



Brunch
AT SEVEN REASONS

